



# MOOIJPLAAS

WINE ESTATE  
& PRIVATE NATURE RESERVE

*Environmentally friendly wines*

## Mooiplaas Watershed 2012

### TASTING NOTES

Very dark colour, almost black, nose shows notes of black cherry, along with spicy fynbos and pepper. The palate offers excellent focus and intensity, multi-layered with dark chocolate and fennel underpinned by typical silky tannins of Shiraz.

### BLEND INFORMATION

100% Shiraz

### IN THE VINEYARD

Grapes from an outstanding vineyard high up in the Bottelary Hills, the so-called Rooirug, at 280 m above sea level on a steep eastern (morning sun) slope.

Training method: 3-wire vertical trellis

Soil Types: Medium to high potential soil of the forms Kroonstad 65%, Estcourt 25% and Cartreiff 10%

Harvest date: 9 March 2012. Harvested by hand.

Yield: 36 hl- and 5.5 tonnes/ha

### IN THE CELLAR

Wine was matured for 18 months in small barrels. Barrels were selected to be allocated for this wine. Wine was not filtered before bottling and only racked out of the barrels before being bottled by hand.

Barrel profile: 50% 1<sup>st</sup> fill, 25% 2<sup>nd</sup> fill and 25% 3<sup>rd</sup> fill. 100% French oak.

Bottling: 28 January 2014 at Mooiplaas

### GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	26.4
pH	3.97
TA (g/l)	4.96
Appellation	Stellenbosch

### WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	13.5
RS (g/l)	2.3
pH	3.66
TA (g/l)	6.1

